COOKING COMICALLY

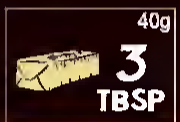
Desserts
Bananas Foster
Bananas sautéed in butter, brown sugar and cinnamon
Served over ice cream 8 / 14
THIS ONE, YOU KNOW IT'S GOING TO BE GOOD IF IT'S GOT THE "GF" SYMBOL
WHY WOULD IT AUTOMATICALLY BE GOOD JUST BECAUSE IT IS GLUTEN FREE?

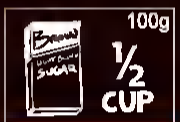
GLUTEN FREE?!
I ALWAYS THOUGHT THAT STOOD FOR "GLUTTON FRIENDLY"...

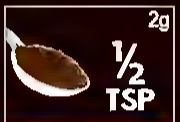
INGREDIENTS

BANANA STUFF

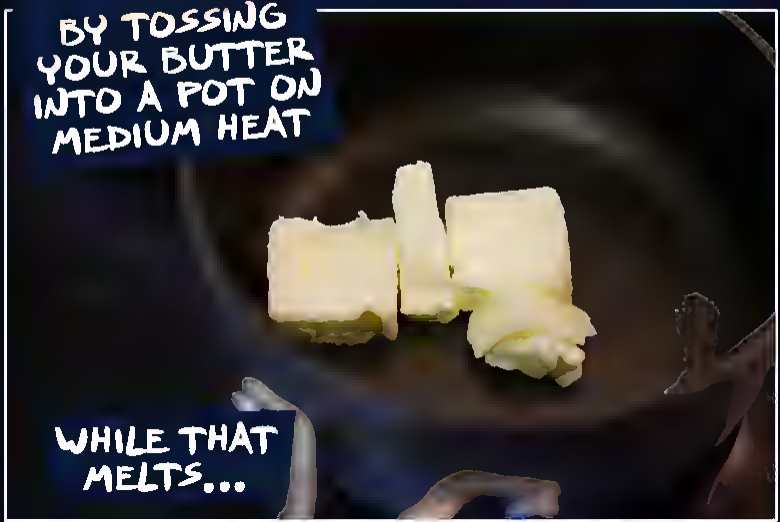
SAUCE STUFF







BEGIN

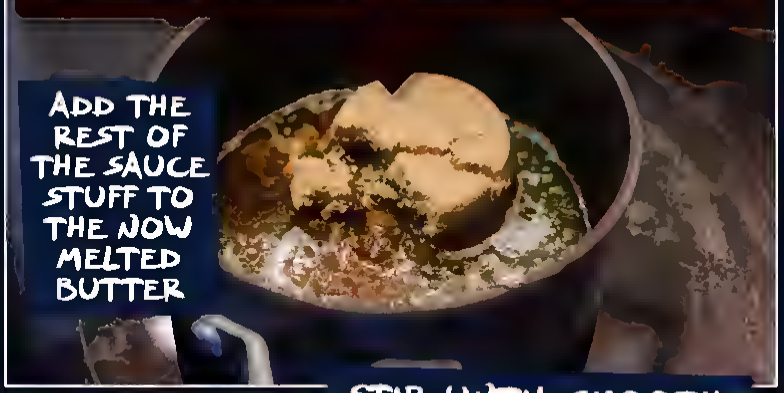


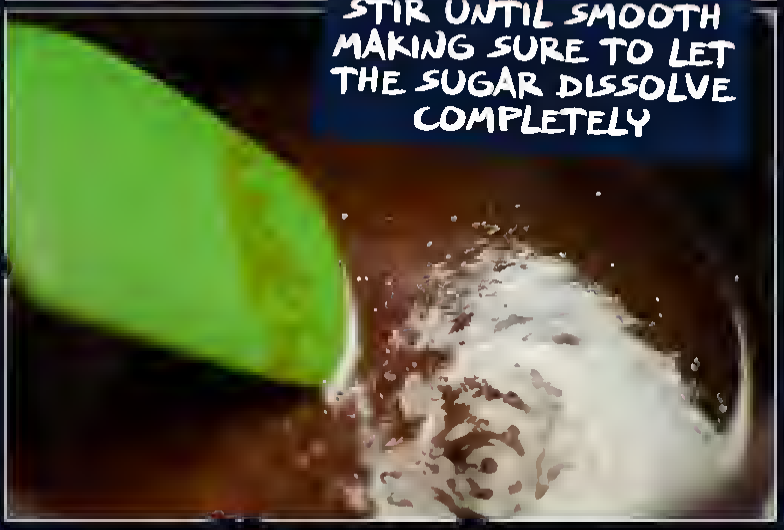
CHOP
COARSELY

SAUCE STUFF

100g	30g	2g	5ml
½ CUP	2 TBSP	½ TSP	1 TSP
B. SUGAR	BOURBON	CINNAMON	VANILLA

B. SUGAR | BOURBON | CINNAMON | VANILLA





ADD THE CHOPPED NUTS AND MIX
THEN ADD THE BANANAS
AND MIX

CONTINUE STIRRING UNTIL
THE BANANAS ARE WARM

THE NOTES

- YES, YOU CAN EASILY JUST LEAVE OUT THE ALCOHOL.

- YOU DO **NOT** HAVE TO ADD THE ALCOHOL.

- THE ALCOHOL IS OPTIONAL.

- UNLESS YOU WANT TO DO THE FLAMBE... THEN YOU NEED ALCOHOL, BUT IF YOU DO THE FLAMBE THE ALCOHOL WILL BURN OFF AND THE DISH WILL NOT BE

ALCOHOLIC AT ALL.

- THIS IS NOT EXACTLY A TRADITIONAL BANANAS FOSTER. NORMALLY YOU WOULD USE RUM INSTEAD OF BOURBON, ADD A LITTLE BANANA LIQUEUR AND DO A FLAMBE WHERE YOU LIGHT IT ON FIRE THEN SERVE IT ON VANILLA ICECREAM. BUT THE RECIPE IS FLEXIBLE SO I MADE IT HOW I WANTED IT AND I SUGGEST YOU DO THE SAME.

- THE GLUTTON FRIENDLY TAG KIND OF APPLIES HERE BECAUSE SERVING IT OVER ICECREAM MELTS THE ICECREAM VERY QUICKLY AND HENCE IT CAN BE TEMPTING TO EAT VERY QUICKLY.

- THIS IS ALSO GREAT SERVED ON PANCAKES, WAFFLES, FRENCH TOAST... ALL KINDS OF STUFF.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON
patreon.com/cookingcomically